



# School for Housewives

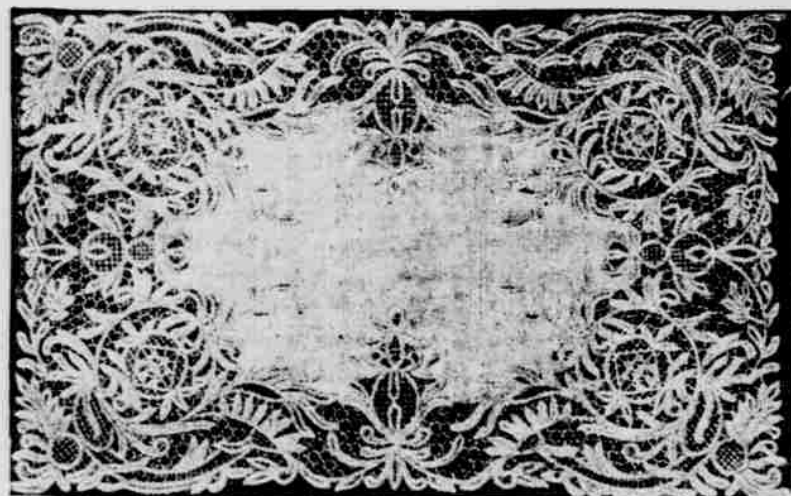
by Marion Harland



## Pattern for Table Centre in Irish Lace

The attractive form of Irish lace represented in the pattern is rarely used for table linen. We are more accustomed to point de Venise in our choicer cloths and Renaissance or Mexican drawn work for the less pretentious ones.

Nevertheless, lovely and distinctive covers can be carried out



in the "Ireland" patterns, which are more desirable for the purpose than ordinary Renaissance, quicker and easier than the "Venise." The pattern given to-day is a good example of their possibilities. It will be seen from the little photograph included in the illustration that the design printed is one-fourth of the entire cloth; the other three corners being exactly identical.

## PARENTS' CORNER

By Marion Harland

### A Peanut Party.

AS I am contemplating giving a peanut party, I would like you to give me some hints as to the favors, menu and decoration of the house for such an occasion. E. P.

HAVE PEANUT DOLLS, MONKEYS and other animals for favors, making eyes, noses and mouths, having tooth-picks legs, etc., for the "dumb creatures." Many funny things can be fashioned out of the "gopher-peas," as they are called in the regions where they grow. Have a miniature jungle of vines and ferns in the center of the table and populate it with your grotesque "beasties."

For refreshments have peanut sandwiches, peanut cake and ice cream. "Peanut brittle," peanut salad, and if you want something hot, begin with peanut porridge.

The probability is that neither hostess nor guests will ever want to see another peanut party. "Peanut" holds her throne and the diaphanous robe the rest of the body. But you will have had your peanut party!

### The Family Purse.

THERE are many points in favor of and many against the wife receiving all the husband's money to use as may be necessary in the household affairs, giving him back some, of

course, that he requires for necessities, as car fare, etc. Some say the husband should keep it; that is, because the wife may be extravagant; others say the wife ought to receive it; that is, because she is careful in expenditures and the man may be extravagant.

Kindly tell me your idea and opinion and which case is more commonly the ruling one. GRATEFUL.

I TAKE IT THAT YOU ARE TOO much my friend to want to stir up a quarrel for what I think is called "witch baiting." I received a letter from you stating that you would do so. The recipe for the beast which I want was in your paper a few months ago, but I seem to have lost it. What I remember of it is you keep it in a glass jar

and care for it more for creature comforts, for personal and individual well-being than women, and will sacrifice more to secure these. "Anything for a quiet house" is essentially a masculine motto.

Hence—but never mind what!

Wanted—Witch Yeast. A SHORT time ago I wrote to you asking you if you would kindly send me your recipe for "witch yeast." I received a letter from you stating that you would do so. The recipe for the beast which I want was in your paper a few months ago, but I seem to have lost it. What I remember of it is you keep it in a glass jar

## TALKS WITH HOUSEWIVES ON MANY HOUSEHOLD TOPICS

and when you bake bread you take about half of the jar's contents and then re-fill it with potato water and add some sugar to it for the next time. WATCHFUL READER.

I DO NOT RECALL THE FORMULA. Will some one refresh my memory and oblige the patient and "Watchful Reader?"

### The Evils of Lard.

LATELY I saw an article on pleurost making. It said lard was good, butter better, and sweet cream best of all, but did not give any rule to go by. I have looked my old book over, but the only recipe with cream also has butter, sugar and eggs. Now, I am asking your help, and I feel sure that the proper rule will come along in its turn. We have two cows, so butter and cream are my stand-bys. I do not have as good success with butter in making crust as with lard, but I don't like lard, and use very little of it. L. G.

YOU ARE RIGHT IN ESCHEWING lard. I have not used a pound of the treacherous stuff in my kitchen in fifteen years and more. You are lucky in being able to have all the cream you want. Cream pastry is made by mixing the salted flour with pure cream, using no butter or other shortening, and no water.

### Use Starch for Stains.

I JUST now read your advice to someone about removing iodine stains. I am afraid it won't do much good. But I can tell you what will, and that is common clear starch. Moisten the spot and rub on the starch, let it stand till dry enough to brush off and if it does not take all the stain out, try again. I have never known the starch fail to remove every sign of a stain made by iodine. L. F.

### To Make Silk Portieres.

LADY is inquiring about silk portieres. To make a nice pair of portieres, one and one-half yards wide, three yards long, good and heavy, it requires about six and a half to seven pounds medium line.

For silk warp the price is one dollar (50¢ a square yard, and for cotton warp (50¢ a square yard). This is correct, as we manufacture them. A. L.

### Rubber Bands vs. Twine.

MAY I come in just long enough to use the stationer's rubber bands, instead of twine, for many things? Also, to use all your small pieces of cambric and muslin, put in a clean place and use for many bits of cleaning, throwing away the soiled piece every time. The rule that has helped me most in my cooking and housework is "Clean up as you go along."

### Three Questions.

DO you not think it natural for a young boy to "swipe" things, eat, or does it invariably show lack of nourishment? I was told that if I warmed over food it was "poisonous." Also, the best way to warm food over, that is, potatoes and meats.

A WISE OLD LADY TOLD ME ONCE as her deliberate opinion: "My Dear! all children will lie and steal before confidence is fully formed. Honesty and truth do not, as Dogberry said of reading and writing—come by nature."

I was shocked then. Many years of careful observation have convinced me that she was right, in part. Conscience, I like a coral reef, is of slow growth. It is "natural" for a child to yield to temptation. Once in a while they let nature have her way.

A hard bargain—a speculation that is to gain one man much gold, and to lose it for his neighbor: a two per cent. a month investment—and he "swipes" his profit, as the tempted youngster "sweetly" and "fruits." The theft does not signify hunger.

The explosive power of principle is the one safeguard for both. I warmed-over dishes, while less nutritious than those made from the raw products, need not be unwholesome. Your request as to methods of making them is too large and vague. There are numberless ways of re-heating meats and potatoes. Study them in a good cook book.

cereal and milk, ripe fruit—fresh and sound—bread and butter, and now and then a soft-boiled egg, and a rather of breakfast bacon for the elder of the two.

### Boy's Broken Finger.

I HAVE a boy 7 years old. He got one finger hurt in a feed-chopper three years ago and the doctor did not seem to know enough to set the joint back in place.

It looks very big for his little fingers and he is afraid to use it. I should be thankful if you or some kind reader could tell me where I can find a place where I can get my child's finger put to rights. MOTHER.

DON'T MAKE EXPERIMENTS with lay practitioners! Go to the best surgeon you can find and have the deformity attended to, forthwith. Your boy will blame you bitterly in after-life if you neglect him now.

### The Abused Teacher.

FOR many weeks I have been an instructor in your circle, and now I am resolved to defend by all means at my disposal that much abused mortal, the school teacher.

a well-trained professional man or woman—studies the individual child even more closely than the parent, and feels the moral responsibility of the formation of the characters under her charge as keenly as do parents.

No! I am not afraid to leave it to my boy's teacher to judge whether it is better for her or for me to punish him—and sometimes it happens that the child's welfare demands that the punishment should come from the teacher. Let this punishment, in any case, be corporal only when nothing else will teach him.

My boy has never had to be punished, but if his teacher should find such a procedure necessary, I would not question it until I had her own full report, and I would confer with her very frankly, fully and kindly, doing her the same justice that I want done my child.

If I found her in the right, I would stand by her. If I found her wrong, I would quietly remove my boy, saying nothing whatever to him of the investigation or the cause of his removal. This is perhaps too large a "word" on the "other side," but in the spirit of an old teacher, I felt constrained to speak.

I do want to add one word of hearty belief in kindergarten work and its influence on a child. I would not, for anything, have missed its influence over my boy's mind and character. MRS. W. M. L.

### Perplexed Young Wife.

I READ the letter of "The Perplexed Young Wife" with great interest, and feel very anxious to meet her personally. From experience I could give her some good advice. My little girl is 27 months old. I never have been up with her one single night and consider that an excellent record. I feel that I am a young mother. Some say I act with old experience.

If you could please send me "Young Wife's" address, also informing her how anxious I am to talk to her, you would greatly oblige an ANXIOUS, HAPPY MOTHER.

of corporal punishment at the hands of the teacher. I have never said that a teacher's hand is always heavy with passion when it falls upon a child. Nor do I deny that weak, hot-tempered mothers often strike unjustly and angrily. I have never been a teacher.

I have been a mother for many years, and I appreciate that the chastening the true mother inflicts upon her children is born with many throes of love. The best interests of her child are more to her than her personal happiness. The stroke she believes in to promote these interests falls upon her own heart before it reaches her offspring.

It is not possible that the teacher, in punishing a pupil, should be impelled by such emotions. She disciplines from a sense of justice, at the best. Too often for her credit, and for the pupil's good, here is contract work, and punishment one branch of what she has contracted to perform during specified hours for a stated sum.

### Fermin in the House.

LAST fall I brought my wife from Philadelphia and rented a house in the suburbs, my purpose being to restore her broken health, in clearing the house last fall unmistakable evidences of bed bugs, showed themselves. Since then a former tenant of the house has reported to us that she was compelled to move owing to the vermin. I have used, as a spray, two gallons corrosive sublimate, and yet they exist. Can you, through your Correspondent's Column, recommend a sure exterminator? Can you give address of any party whose remedy will avail? B. O. S.

CAROLINE USED FREELY will exterminate them. I hear wonderful tales of something else, neither poisonous nor combustible, nor yet malodorous that is "warranted to kill." If you choose to send me for the name of it, you can have it. I have not tried it in my own house. I have used gasoline—and effectively—in a servant's bedroom. But many object so strongly to the inflammable liquid it may be well to use the much-warranted Oliver Twist first.

If you happen to break a glass or valuable glass ornament it can be effectively and easily mended in the following way: Mix a little (singease in spirit of wine, add a small quantity of water, warm the mixture gently over a moderate fire. When mixed by thoroughly melting it will form a perfectly transparent glue, which will unite glass as surely and firmly that the joint will scarcely be noticed by the most critical eye.

### Checker Board Cake.

One cup of sugar. One-half cup of butter. One-half cup of milk. Two eggs. Two cups of flour. Two teaspoonfuls of baking powder. Take two-thirds of the batter, color with cocoa and flavor with vanilla. One of your young married girls. W. N.

### White Cookies.

One cup of butter. One cup of sugar. One egg. Cream well together, add one-half teaspoonful soda dissolved in one-quarter cup of cold water, flavor with lemon. Add flour to roll out nicely. MRS. H. K.



## Marion Harland recipes

in order to secure absolute success. (Repeated by request.)

### Black Joe Cake (Alias Devil's Food).

Grate or cut very fine one cup of chocolate, and boil it together with one cup of sugar and one cup of milk. Set aside to cool. Cream together one cup of sugar and one cup of butter, then add the yolks of three eggs and the white of one egg, saving the other two whites for frosting. Add one-half cup of milk, with a good teaspoonful of vanilla and one of soda mixed in. When this is stirred well, add one cup of flour and another cup of flour. This amount makes a cake of four layers, and is not good baked in one large single cake.

### Mayonnaise Dressing.

Break an egg, separating the white and the yolk carefully, and to the latter add the juice of a lemon, half a saltspoonful, each, of mustard and white pepper and a saltspoonful of salt. Stir all together and begin adding salad oil—this must always be of the best quality—a drop at a time. After half a dozen drops have been stirred in (use a fork for stirring), increase the quantity cautiously. Put in now from three to six drops at a time, and continue with this until the dressing begins to thicken. When the dressing is so thick that it will not stir easily add a little vinegar, not more than thirty drops at first. Return then to the oil, and add this and the vinegar alternately until the dressing is of the thickness of double cream. The proportion of oil is in the ratio of a pint of this to a table-spoonful of the vinegar. All the utensils and ingredients must be ice-cold.

### Frosting.

Take one cup of granulated sugar and add five table-spoonfuls of water; put on the stove and boil until it strings; have ready the beaten whites in a bowl, and beat briskly while someone slowly pours in